

1. IDENTIFICATION

1.1 Product Name and Code

CACAO PURO BLANXART

Code: 2270

1.2 Description

Cocoa powder obtained from grinding of sound and ripe previously cleaned, unshelled, roasted cocoa bean (Theobroma Cocoa) and submitted to appropriate alkalize treatment.

Alkalized red cocoa powder 22-24% of cocoa butter.

Cocoa powder (Legal name as Directive 2000/36/EC).

1.3. Composition

Cococa powder (96,16%), acidity corrector (potassium carbonate) (3,84%).

2. PACKAGING AND STORAGE

2.1. Expiry date

18 months after manufacturing date.

2.2. Packaging

Cardboard box with 6 plastic bag inside of 1 kg, net weight of 6 kg. Europalet 80 x120 cm.

Bag with net weight of 12 kg. Europalet 80 x120 cm.

2.3. Storage conditions

Keep in a cool and dry place between 15 and 25 °C, R.H. <65%.

Keep the packaging closed after you will open it. Follow the storage conditions.

3. APPLICATION

Direct aplication.

4. TECHNICAL SPECIFICATIONS

4.1 Physical/chemical specifications

Parameter	Range	Method
APPEARANCE	red colour powder	E02
TASTE	cocoa	E02
HUMIDITY	< 5%	Heater E06
pH 10%	8,0 ±0,3	M10
FAT CONTENT	23 ±1	Soxhlet

4.2 Microbiological specifications

Parameter	Range	Method
Total aerobic	< 10.000 ufc/g	PCA 32°C x 48h
Yeast and Moulds	Max. 500 ufc/g	RB 20°C x 5d
Coliforms	< 10 ufc/gr	Petrifilm 35°C x 48h
<i>Escherichia coli</i>	Absent in 0,1 g	Petrifilm 37°C x 48h
<i>Staphylococcus coagulasa</i> +	Absent in 0,01 g	BP 37°C x 48h
<i>Salmonella spp</i>	Absent in 100 g	ISO 6579:2002

5. NUTRITIONAL INFORMATION

(Theoretical data according literature sources)

Energy value KJ / Kcal (per 100 g)	1642 KJ/100g 396 Kcal/100g	Range
Total protein (g/100 g)	20,2	± 2
Carbohydrates (g/100 g)	14,4	± 2
of which		
Sugars	0,5	± 0,05
Fat composition (g/100 g)	23,0	± 2
of which		
Saturated	14,0	± 2
Dietary fiber (g/100 g)	25,4	± 2
Salt (g/100 g)	0,00	

* Percentage based on fat

6. ALLERGENIC CONSTITUENTS

ALLERGENS	CONTAINS	CONTAIN TRACES OF	ABSENCE
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof			X
Crustaceans and products thereof			X
Eggs and products thereof			X
Fish and products thereof			X
Peanuts and products thereof			X
Soybeans and products thereof			X
Milk and products thereof (including lactose)			X
Nuts i. e. Almond , Hazelnut, Walnut, Cashew, Pecan nut (Carya illinoensis, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof			X
Celery and products thereof			X
Mustard and products thereof			X
Sesame seeds and products thereof			X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .			X
Lupin and products thereof			X
Mollusc and products thereof			X

7. G.M.O.

According to regulations CE 1829/2003 and 1830/2003, it does not have to be labelled as "containing GMO material or GMO derived material".

8. IRRADIATED

The ingredients used in our products are not irradiated, nor is the final product.

9. CONTAMINANTS

The product adheres to E.C. Regulation 1881/2006 regarding contaminants.

10. PESTICIDES

The product adheres to E.C. Regulation 396/2005 regarding pesticides.

11. LABELLED

The products are packed according to C.E. 1169/2011.